



Allegheny County Health Department

Food Safety Program
 2121 Nobl estown Rd, Suite# 210,
 Pittsburgh, PA 15205
 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 202208110004	Client Name: Panther Pit Sports Bar	Inspection Date: 09/17/2024
Address: 226 Meyran Avenue	State: PA Zip: 15213	Purpose: Service Reque
City: Pittsburgh	Inspector: 116678	Permit Exp. Date: 08/31/2025
Municipality: Pittsburgh-104	Re- Inspection Date:	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 3
Re- Inspection: No - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition			x					
2 Cooking Temperatures #			x					
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #			x					
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x		x
15 Water Supply								
16 Waste Water Disposal					x		x	x
17 Plumbing					x			x
18 Handwashing Facilities					x		x	x
19 Pest Management #					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room					x			x
TOTAL	0	1	5	1	9	3	3	6

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting								
30 Ventilation					x			x
31 Dressing rooms and Locker rooms								
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	0	0	0	6	0	0	5

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 116678	Balance Amount: \$200.00
Placarding: Closure/Imminent Hazard	Contact:
Start Time: 10:30:00 AM	End Time: 12:15:00 PM
	Phone: -

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
4 bags of chicken tenders present in non-functioning walk-in cooler in the rear of the basement measured at 78F. Chicken tenders were spoiled and covered in a black, mold-like substance.

Food Code Section(s): 332

Corrective Action: Food must be held at 41° F or below

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Walk in cooler in the front of the basement near the desk used to store chicken tenders measured at 78F.

Note: Unable to evaluate the function of the coolers in the kitchen during inspection because coolers were unplugged.

Food Code Section(s): 332

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
The food contact surface of the fry punch in the basement is heavily soiled with dried food debris.

Food contact surfaces of pitchers and squirt bottles in the second-floor bar three-bowl sink and the basement are heavily soiled with dried residue and a black, mold-like substance.

A black, mold-like substance was observed on the chute of the ice machine in the furnace room.

LOW RISK

The interiors of all bar coolers are heavily soiled with dried residue and/or unidentifiable spilled liquid.

Bar shelves are heavily soiled with debris.

A black, mold-like substance is present in the walk-in cooler in the rear of the basement, near the desk.

Food Code Section(s): 311

Corrective Action: Clean and sanitize food-contact surfaces of equipment and utensils after each use and following any interruption of operations, during which time, contamination may have occurred utilizing the following procedure:
1. Wash- hot soapy water.
2. Rinse-clear water.
3. Sanitize-approved sanitizer and water.
4. Air-dry.



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Violation:

Comments:

16 Waste Water Disposal

IMMINENT HAZARD

Evidence of a sewage backup in the kitchen underneath the prep cooler on the right-hand side of the cookline. The sewage stains present indicate the backup area was not cleaned and disinfected.

Chronic unattended overhead leak above the cookline in the basement.

*MEDIUM RISK**

Chronic unattended active overhead leak at the second-floor bar area. Suspect leak from the third-floor hand sink.

The hand-washing sinks on the first-floor and second-floor bar are partially clogged.

LOW RISK

The urinal in the second-floor men's room is inoperable.

Food Code Section(s): 320

Corrective Action: Close food facility

Corrective Action: Restrict access

Violation:

Comments:

17 Plumbing

LOW RISK

Laundry-style faucet with inadequate plumbing drains and traps present at the second-floor bar.

The Bar faucet was observed repaired with duct tape on the second-floor.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

Hand-washing sink in the right side of the second-floor bathroom is ripped off the wall.

LOW RISK

First floor men's restroom handwashing sink is not sealed to wall, beginning to fall off.

Fly traps are present in the 2nd-floor bar hand sink.

No paper towels or operable hand dryers in the first-floor men's room.

Food Code Section(s): 323

Corrective Action: Properly install and locate hand washing sinks

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Corrective Action: Use hand washing sinks only for handwashing



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Violation:

19 Pest Management

Comments:

*HIGH RISK***

Too many fruit flies to count present in the 3rd floor bar coolers filled with unidentified spilled liquids.

Fresh rat dropping present in the front left corner of the basement where the water meter enters.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Remove rodent droppings

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

Cases of single-use cups present on the floor in first floor storage closet.

Food Code Section(s): 332

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation:

25 Toilet Room

Comments:

LOW RISK

Restrooms throughout the facility are significantly dirty and in disrepair.

First-floor women's restroom toilet is not secured to the floor and wobbles.

Food Code Section(s): 322

Corrective Action: Clean and maintain in good repair

Corrective Action: Repair / Replace

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

Many bags of trash are present on the outside first and second-floor patios not in bins.

Stacks of garbage observed throughout interior of facility.

Food Code Section(s): 324

Corrective Action: Store garbage and refuse in watertight containers with tight-fitting lids

Violation:

27 Floors

Comments:

LOW RISK

Floors throughout facility, including bar areas and cookline, are extremely sticky and soiled.

Plywood used a floor material in furnace and ice machine room is not finished.*LOW RISK*

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

Large crack in ceiling present above second floor bar, likely from leak from floor above.

Walls throughout facility are constructed of plywood and are unfinished.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK

Ansul system inspection expired 01/2019.

Fire extinguishers throughout the facility inspection expired 03/2024.

Food Code Section(s): 313

Corrective Action: Provide adequate approved ventilation

Corrective Action: Have fire suppression system inspected and serviced

Violation:

32 General Premises

Comments:

LOW RISK

Severe accumulation of non-essentials in the front patio and basement area.

Too many to count empty liquor bottles present throughout facility.

Note: RED TAG present on facility's sprinkler system, System has been disconnected.

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items

Violation:

33 Administrative

Comments:

Failure to submit plans prior to constructing the second-floor front patio bar.

The building was condemned by the Pittsburgh Department of Inspections during the inspection.

Facility ordered to close by ACHD. DO NOT REMOVE OR CONCEAL PLACARD. All high and medium-risk violations must be addressed prior to reopening. The facility must obtain a valid occupancy permit issued by the City of Pittsburgh before reopening.

Food Code Section(s): 302 ; 304

Corrective Action: Submit complete construction plans and specifications to the Food Safety Program.

Corrective Action: Do not conceal, remove or cover placard.

Other Assessment observations and comments:

Exceptional Observations: